

VIÑA MEÍN · EMILIO ROJO

2019

Emilio Rojo

TASTING NOTES:

This unoaked white blend combines depth, energy and elegance. Defined by its bright acidity, concentrated citrus, pear and peach flavors complement integrated notes of honey, white flowers and wild herbs with an intensely mineral finish.

TERROIR:

2 small plots of just 2.96 acres at 490 feet above sea-level, north-facing and surrounded by oak and chestnut trees. Grown in "Sábrego" soil comprised of decomposed granite, sand and clay that is unique to this region.

WINEMAKING:

Grown with just six bunches per vine, yields are low and concentrated. Hand-harvested early to retain a healthy dose of acidity then fermented in stainless steel at a temperature of 71-73°F to help preserve pure fruit aromas.

AGEING:

12 months on the lees in stainless steel followed by 18 months in the bottle.

VINTAGE:

The 2019 vintage began with cold and dry weather, including a few frosts. The region experienced abundant rainfall from late January until the arrival of spring in May. A hot, dry summer allowed the vines to remain in good health with no major stress. The harvest ran from September 9th-October 3rd with a mix of sun and rain as is typical in a Galician harvest.



VARIETIES:	Treixadura · Torrontes · Albariño · Loureira · Godello · Caíño Blanco · Lado
PRODUCTION:	2,000 bottles
APPELLATION:	Ribeiro
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	13%

95 – Wine Advocate

94 – James Suckling

“ It has a strong herbal strike on the nose, spicy and nuanced, elegant and harmonious. It has great balance and a brilliant texture with fine granularity and a long, tasty, almost salty finish. ”

- Luis Gutiérrez, Wine Advocate